



Position: Cook - Chef

Location: NORWAY – Oslo, Bergen or Stavanger

At **Sumo Restaurants**, we strive to deliver #PlayfulAsianFusion and we find great pleasure in promoting an exciting, Asian-inspired menu.

If there is one thing we care about as much as our food, it is our employees. Sumo culture is built around these wonderful people, and we would not be what we are without them.

For our great restaurants in Bergen, Oslo and Stavanger, we are now looking for more chefs (hot-food and sushi).

Main Responsibilities:

- You must be an enthusiastic, positive and engaging person who has good abilities to listen and be humble
- You must have good adaptability and understand the importance of working in teams; great work capacity and an eye for detail
- Your customers and your team must be your priority

Required profile:

- At least two years experience as a Chef
- Experience in hot food and sushi
- Passionate about food
- Fluent in English

The company offers:

- Permanent Contract – 37,5 hours per week
- Salary negotiable between NOK 178-240 per hour (gross) according to qualifications and experience (1 NOK = 0,10 EUR)
- The employer provides airline tickets, transport and help with housing. They also help with the registration process in Norway.

How to apply: Send your CV in English until November 30th to team@sumorestaurant.no with CC to euresPToutgoing@iefp.pt - please write in the subject: "Chef – Sumo"

Further info: on the company: <https://sumorestaurant.no/en/>
on this job vacancy: please contact the EURES Adviser paula.m.santos@iefp.pt

Start date: ASAP

EURES mobility supports may be available if you apply to this vacancy. Please check www.iefp.pt/eures